



## JACOB'S CREEK MERLOT 2007

### VINTAGE CONDITIONS

The winter and spring months preceding the 2007 growing season were extremely dry in most growing regions leading to significantly reduced crop levels. The continuation of dry conditions throughout summer placed even greater emphasis on fastidious soil moisture monitoring and strategic, supplementary irrigation. Dry and hot conditions, as well as reduced crop levels, combined to encourage early ripening, bringing the harvest dates of Merlot forward by several weeks. Cool nights throughout the regions helped to retain freshness and vibrancy in the fruit flavour profile. Despite the dry conditions, growers were able to manage vineyards and produce Merlot parcels of distinctly varietal character.

### WINEMAKING

Parcels of Merlot grapes were sourced from our premium vineyards and were identified during regular vineyard inspections by our winemakers, who seek concentration of flavour and soft, sweet tannin profiles, perfectly suited to Jacob's Creek Merlot. Individual parcels of selected fruit were fermented between 18 - 28°C in static fermenters for 8 - 10 days. The inclusion of a proportion of whole berries at crushing and the use of gentle pump overs and rack and returns were carefully managed so as to liberate attractive berry flavours, vibrant colour and ripe tannins. Only those parcels showing these characters were selected for the final blend. The aim was to produce Merlot wines of distinctive varietal fruit characteristics, soft tannin structure with rounded mid palate.

### TASTING NOTE

**Colour:**

Medium red with purple hues.

**Bouquet:**

Fresh plum and berry with spicy red currant fruit aromas balanced with subtle vanilla toast.

**Palate:**

Lively medium bodied wine with fresh red berry fruits and spice layered with integrated vanillin oak. Soft, well rounded mid palate followed by velvety tannins providing structure and a persistent finish.

### WINE DETAIL

**Harvest Date:** March –April 2007

**Bottling Date:** Jan 2008 onwards

### ANALYSIS

**Alcohol:** 13.9 alc/vol

**Total Acid:** 6 g/L

**pH:** 3.45

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